

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1-15 (cancelled)

Claim 16 (new): A method for the treatment and/or prevention of an immune system-related disorder in a mammal, comprising administering to said mammal a composition comprising a therapeutically effective amount of an acid oligosaccharide and a neutral oligosaccharide, wherein:

the acid oligosaccharide has a degree of polymerization between 1 and 250 and is prepared from pectin or alginate; and

the neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

Claim 17 (new): A method for enhancing the immune response and/or modulating the immune system in a mammal, comprising administering to the mammal a composition comprising an acid oligosaccharide and a neutral oligosaccharide, wherein:

the acid oligosaccharide has a degree of polymerization between 1 and 250 and is prepared from pectin or alginate; and

the neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

Claim 18 (new): The method according to claim 16, wherein the immune system-related disorder is selected from the group consisting of autoimmune disorders, hereditary or conditional induced immunodeficiency, support for vaccinations, allergy Type 1, allergy Type 2, allergy Type 3 and allergy Type 4.

Claim 19 (new): The method according to claim 16, wherein the immune system-related disorder is selected from the group consisting of allergy Type 1, allergy Type 2, allergy Type 3 and allergy Type 4.

Claim 20 (new): The method according to claim 16, wherein the acid oligosaccharide comprises at least one terminal uronic acid unit.

Claim 21 (new): The method according to claim 20, wherein the uronic acid unit is selected from the group consisting of galacturonic acid, glucuronic acid, guluronic acid, iduronic acid, mannuronic acid, riburonic acid and alturonic acid.

Claim 22 (new): The method according to claim 16, wherein the neutral oligosaccharide is selected from the group consisting of galactooligosaccharide, fructooligosaccharide and transgalactooligosaccharide.

Claim 23 (new): The method according to claim 16, wherein the composition comprises two chemically distinct neutral oligosaccharides, one selected from the group consisting of galactose based neutral oligosaccharide and one selected from the group of fructose and/or glucose based oligosaccharide.

Claim 24 (new): The method according to claim 23, wherein the composition comprises fructooligosaccharide and at least one selected from the group consisting of transgalactooligosaccharide and galactooligosaccharide.

Claim 25 (new): The method according to claim 16, wherein the composition is administered enterally.

Claim 26 (new): The method according to claim 16, wherein the composition is administered to a human in the age of 0-1 year.

Claim 27 (new): A food composition, comprising between 5 and 50 en% lipid, between 10 and 60 en% protein, between 15 and 90 en% carbohydrate, acid oligosaccharide and neutral oligosaccharide, wherein said acid oligosaccharide comprises at least one terminal uronic acid unit, has a degree of polymerization between 1 and 250 and is prepared from pectin or alginate; and said neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrans, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

Claim 28 (new): The food composition according to claim 27, wherein the composition has a caloric density between 0.1 and 2.5 kcal/ml.

Claim 29 (new): The food composition according to claim 27, wherein the composition has a viscosity below 250 mPas at a shear rate of 100 s⁻¹ at 20°C.

Claim 30 (new): A liquid composition, comprising fat, carbohydrate and protein and comprising, per 100 ml of the liquid composition, between 0.5 and 1 g soluble indigestible oligosaccharides, comprising between 0.4 and 0.7 g indigestible [galactose]_n-glucose comprising β -linked saccharides; wherein n is an integer between 1 and 60, i.e. 2, 3, 4, 5, 6,, 59, 60; between 0.01 and 0.1 g indigestible polysaccharide carbohydrate comprising a chain of at least 10 β -linked fructose units; and between 0.04 and 0.3 g acid oligosaccharides having a degree of polymerization between 1 and 250 and is prepared from pectin or alginate.